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Food and Drug Administration **Seattle District** Pacific Region 22201 23rd Drive SE Bothell, WA 98021-4421

Telephone: 425-486-8788

FAX: 425-483-4996

August 11, 2000

VIA FEDERAL EXPRESS

In reply refer to Warning Letter SEA 00-80

Tony (NMI) Navarrete, Owner Neverland Farms 112 Highway 74 Twin Falls, Idaho 83301

WARNING LETTER

Dear Mr. Navarrete:

We inspected your firm located at 112 Highway 74, Twin Falls, Idaho, on July 7, 2000, and found that you have serious deviations from Title 21 of the Code of Federal Regulations (21 CFR) Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food. A FDA 483 form (copy enclosed) listing a deviation was presented to you at the conclusion of the inspection on July 7, 2000. This deviation causes your alfalfa sprouts to be in violation of Section 402(a)(4) of the Federal Food, Drug, and Cosmetic Act (the Act). You can find this Act through links in FDA's homepage at www.fda.gov.

Your firm's sprouts are adulterated within the meaning of 402(a)(4) of the Act because they are being produced under insanitary conditions that may render the sprouts injurious to health. The conditions under which the sprouts are being produced are considered insanitary since effective preventive controls, particularly microbial testing of spent irrigation water, have not been adopted and implemented by your firm.

In addition, your firm's sprouts are adulterated within the meaning of 402(a)(4) of the Act because they have been prepared, packed or held under insanitary conditions, whereby they may have been contaminated with filth, or whereby they may have been rendered injurious to health. The insanitary conditions observed by our investigator include open drains in the sprouting room, uncleanable torn/cut linoleum flooring in the sprouting room, and cases of sprouts stored on the floor of the walk-in cooler. These same violations remain uncorrected from a previous inspection conducted by the FDA on January 20, 2000.

This letter may not list all the deviations at your facility. You are responsible for ensuring that your processing plant operates in compliance with the Act and the Good Manufacturing Practice regulations (21 CFR Part 110). You also have a responsibility to use procedures to prevent further violations of the Federal Food, Drug, and Cosmetic Act and all applicable regulations.

Tony (NMI) Navarrete, Owner Neverland Farms, Twin Falls, Idaho Re: Warning Letter SEA 00-80

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We may take further action if you do not promptly correct these violations. For instance, we may take further action to seize your product(s) and/or enjoin your firm from operating. Please respond in writing within three (3) weeks from your receipt of this letter. Your response should outline the specific things you are doing to correct these deviations. You may wish to include in your response documentation that would assist us in evaluating your corrections. If you cannot complete all corrections before you respond, we expect that you will explain the reason for your delay and state when you will correct any remaining deviations.

Please send your reply to the Food and Drug Administration, Attention: Diane J. Englund, Compliance Officer, 22201 23rd Drive SE, Bothell, Washington 98021-4421. If you have questions regarding any issue in this letter, please contact Diane J. Englund, Compliance Officer at (425) 483-4864 or via e-mail at denglund@ora.fda.gov.

Sincerely.

Charles M. Breen

District Director

Enclosures:

Form FDA 483 dated July 7, 2000 21 CFR PART 110 Section 402 of the Federal Food, Drug, and Cosmetic Act

cc: ISDH with disclosure statement